

## ABSTRACT OF DISCLOSURE

### [ABSTRACT]

[Theme] To provide a method for manufacturing, etc., dried foods that can be cooked or reconstituted in hot water in a short time and have a good texture and a good unravelling property.

[Solution Means] A dried food is manufactured by subjecting a to-be-processed object, obtained by shaping a prepared object of a raw material containing starchy matter to a predetermined shape, to at least: (1) a first step  $P_1$  of performing a boiling treatment; (2) a second step  $P_2$  of putting the boiled to-be-processed object in contact with an aqueous solution after the abovementioned first step  $P_1$ ; and (3) a third step  $P_3$  of subjecting the to-be-processed object, subjected to the abovementioned second step  $P_2$ , to a wind drying treatment at conditions of a temperature of 45 to 100°C and a humidity of 5 to less than 55%.

[Selected Drawing] FIG. 1